

Apple Butter Crumb Cake - A Cozy Fall Favorite with a Crumbly Twist

Craving something warm, spiced, and delightfully crumbly? This



OVEN
350°F

TIME
40 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 cup apple butter
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt

For the Crumb Topping:

- 1 cup all-purpose flour
- 1/2 cup brown sugar, packed
- 1/2 cup rolled oats
- 1/2 cup unsalted butter, melted
- 1 tsp cinnamon

DIRECTIONS

1. **Preheat Oven & Prepare the Pan:** Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish or line with parchment paper.
2. **Make the Cake Batter:** In a large bowl, cream together softened butter and sugar until light and fluffy.
3. **Add the apple butter, eggs, and vanilla extract,** mixing well.
4. **In a separate bowl, whisk together flour, baking powder, baking soda, and salt.**
5. **Gradually combine the dry ingredients into the wet mixture until just mixed-don't overmix.**
6. **Prepare the Crumb Topping:** In a medium bowl, mix flour, brown sugar, oats, cinnamon, and melted butter.
7. **Stir until crumbly with some larger clusters for texture.**
8. **Assemble & Bake:** Spread the cake batter evenly in your baking dish.
9. **Sprinkle the crumb topping generously over the top.**
10. **Bake for 30-40 minutes, or until a toothpick comes out clean.**
11. **Let cool for 10-15 minutes before slicing.**

TIPS FOR SUCCESS

Use homemade apple butter if you have it-it adds even more flavor.

Make ahead: Bake a day before for deeper flavor.

Add a pinch of nutmeg or clove to the cake batter.

Serving idea: Warm it up and serve with vanilla ice cream or whipped cream.

